



Wedding Catering
by the **TACO MAKER**



Gold Medal Catering
by the taco maker

1743 Lakes Street, Kelowna BC
www.el-taquero.com Catering: 250.868.6666



EL TAQUERO

“ 2015 ”
TACOS & TEQUILA

FAQ'S

how many tacos per person does the menu include?

We prepare for an average of 5-6 tacos per person. We plate 3 tacos per person at the taco bar, and welcome our guests for seconds. We do have an unlimited option for those who love tacos as much as us.

how long will the taco maker be at our event?

The Taco Maker & his team will be at your event for up to 3 hours depending on your menu and party size. We will require up to 1 hour for preparation and set-up and up to 2.5 hours for serving and tear down.

what if i want the taco maker to stay longer

Our additional time fee for the taco maker and one assistant will be outlined in your contract.

i'm ready to book! how can i secure my date?

All you have to do to reserve today is place a non-refundable deposit via e-transfer to events@el-taquero.com, provide a credit card number and sign our terms of agreement. The deposit (generally \$500) will hold your date. Any other decisions such as menu choices, final rsvp's and times can be made further down the road. Deposit amounts may change dependant on number of people.

what if i am uncertain of my exact menu choices or number of people?

Changes in menu choices and number of people can be made up to one week prior to your event for under 100 people or two weeks for events over 100 people.

what do i need to have on-site?

We require covered banquet tables and access to power and water on site.

do you provide the plates, napkins and forks?

We can arrange for plates for an additional fee however they are not included in our menu pricing.

do you provide bussing staff?

the taco maker and his team will ensure that the bussing of food items and service items are maintained while we are serving your guests. If you require us to stay to help organize rentals or bus glassware etc., we can arrange this for an additional fee.

can you accommodate dietary restrictions?

Yes, with enough notice we can accommodate almost anything without sacrificing our flavours. all of our tacos are gluten free. Vegans, vegetarians, pescatarian and even gluten loving meat eaters are accommodated and welcome to our taco bar.

are there any additional charges?

we charge a 20% gratuity and travel for all of our menus. travel within 5km of EL Taquero is complimentary; beyond that is calculated based on the number of vehicles; staff and time required to reach your venue. Staffing for your event is included in the menu price.

All catering pricing is subject to review 30 days out from your event, as pricing and availability of products is volatile in today's world; and we must remain profitable to remain in business. Your menu choices and RSVP are flexible up to 14 days prior to your event to allow for changes based on pricing.

We will remain as always to strive to be as economical as possible. Thank you for your understanding.

taquiza de boda uno wedding one

Totopos y Salsa Fresca

House fried tortilla chips, house rajas (pickled veg), salsa verde, taquera salsa, fruit salsa & fresh cut pico de gallo

Taco Bar

Live taco bar with taco makers and four taco varieties. tacos are plated for your guests to add salsa & sides.

asada hand shredded beef brisket

cochinita pibil Yucatán pulled pork shoulder

tinga de pollo spicy chipotle hand-shredded chicken,

papas dulces sweet potatoes & house vegan chorizo

Al Lado (self serve sides)

arroz rojo mexican red rice

frijoles con queso refried beans

\$29 / person min 60ppl

\$33 / person 40-60 ppl

recommended as a light meal or to be supplemented with additional sides & appetizers where a full meal is desired. *one service period of up to 2.5 hours*

plate-ware not included

pricing does not include GST or 20% gratuity

for menus uno & dos ~

add a **Grazing Board** for \$9/per person mexican style grazing board with a variety of seasonal delights including: Mexican Fruits & Cheeses, Huarache Points (mexican flatbread), Tostaditos & Talera Toasts, Carnitas Rilette, Nopales Jam Poached Prawn Cocktail, Pickled Vegetables and more...

taquiza de boda dos wedding two

Totopos y Salsa Fresca

House fried tortilla chips, house rajas (pickled veg), salsa verde, taquera salsa, fruit salsa & fresh cut pico de gallo

Taco Bar

live taco bar with taco makers and four taco varieties. tacos are plated for your guests to add salsa & sides.

carnitas tender & juicy pork shoulder confit

pollo adobo chicken braised in adobo sauce

rajas poblanas roasted poblano & corn

tinga de res shredded beef with chipotle peppers

*or choose your own fillings - additional charges may apply

Al Lado (self serve sides)

ensalada papas con poblano potato salad

ensalada jicama Okanagan apple & jicama salad

arroz rojo traditional Mexican rice

frijoles charros cowboy blackbeans

\$36/person min 60ppl

\$38/person 40-60 ppl

~view full description of menu utems on next pages~

taquiza de boda tres wedding three

bocaditos passed items

Mini Tostadas

crispy fried tortillas with a variety of toppings

tomatillo avocado tomatillos, pineapple & avocado

white fish ceviche citrus marinated fish

tuna agua chile ahi tuna, green chile marinade, avocado

Botanas

bite sized canapes

elotitos mini corn with mayo, lime &

mexican spices camarones

Totopos y Salsa Fresca

house fried tortilla chips, house rajas (pickled veg),

salsa verde, taquera salsa, fruit salsa &

fresh cut pico de gallo

Taco Bar

live taco bar with taco makers and four taco varieties. tacos are plated for your guests to add salsa & sides

asada hand shredded beef brisket

cochinita pibil Yucatán pulled pork shoulder

tinga de pollo spicy chipotle hand-shredded chicken

setas con epazote oyster mushrooms; red bell peppers, epazote (mexican herb), crispy chic peas

Al Lado (self serve sides)

arroz verde green rice

frijoles con queso refried beans

ensalada fresa fresca spinach & strawberry salad

ensalada camote con frijoles roasted sweet potato, ancho black bean salad

\$42 / person min 80 ppl.

\$46 / person 50-79 ppl.

one service period of up to 2.5 hours

plate-ware not included

pricing does not include GST or 20% gratuity

"We just had El Taquero cater our wedding and it was amazing!! The owners were so helpful and the food was perfect! Everything was set up beautifully and the serving order was explained very well.

Thank you guys so much!
Oh and the margaritas were sooo good!"



taquiza de boda 4 wedding four

Botanas bite sized canapes
~choose two flavours~

bolitas house chorizo & chicken meatballs

elotitos mini street corn

camarones grilled chili lime prawns

esquites mexican street corn chowder

Totopos y Salsa Fresca

house fried tortilla chips, house rajás (pickled veg),
salsa verde, taquera salsa, fruit salsa
& fresh cut pico de gallo

Taco & Enchilada Bar

live taco bar with taco makers and three taco varieties.
tacos are plated for your guests to add salsa & sides.

los tacos

cochinita pibil Yucatán pulled pork shoulder
tinga de pollo spicy chipotle hand-shredded chicken,
rajás poblanas roasted poblano peppers

los enchiladas

enchiladas verdes (chicken)
shredded chicken, queso, green salsa
enchiladas rojas (beef) beef brisket, crema, red salsa

Al Lado (self serve sides)

arroz verde green rice
frijoles con queso refried beans
papas con chorizo bc baby potatoes; house chorizo
ensalada sandia y pepino watermelon, jicama, cucumber salad

\$45 / person min 80 ppl.

\$48 / person 50-75 ppl.

one service period of up to 2.5 hours

plate-ware not included

pricing does not include GST or 20% gratuity

~view full description of menu items on next pages~

customize your menu

feel free to swap out any tacos, tostada flavours, fillings or
salads. add'l charges may apply

"we are grateful to be considered as your
wedding caterer and have been honoured to
have recieved the best in kelowna
award for best caterer in kelowna
two years in a row!"

gracias por su apuesto
- thank you for your support! -

.....marnie, izzy & team taquero

boda fiesta bocaditos passed items

Mini Tostadas

crispy fried tortillas with a variety of toppings

tomatillo avocado tomatillos, pineapple & avocado

white fish ceviche citrus marinated fish

prawn coctel mexican poached prawns

tuna agua chile ahi tuna, green chile marinade

Elotes Bar live station

your guests can walk up to our elotes bar
to experience mexican street cobbled corn

● bc fresh corn on the cob

● mexican spiced mayonnaise ● chili powder,

● queso fresco ● limes

Totopos y Salsa Fresca

house fried tortilla chips, house rajás (pickled veg),
salsa verde, taquera salsa, fruit salsa
& fresh cut pico de gallo

Taco Bar

live taco bar with taco makers and four taco varieties.
tacos are plated for your guests to add salsa & sides.

asada hand shredded beef brisket

cochinita pibil Yucatán pulled pork shoulder

tinga de pollo spicy chipotle hand-shredded chicken

hongos al pastor charred BC mushrooms

pescado veracruz baked basa, tomato, serrano chile

Al Lado (self serve sides)

arroz verde green rice
arroz rojo traditional Mexican rice
frijoles charros cowboy blackbeans
papas con chorizo bc baby potatoes; sauteed onions;
house chorizo
verduras de mercado mixto mixed vegetables,
nopales (cactus pads), grilled lime
fruit bar

cocteles de frutas con aguas frescas

fresh fruit, agua fresca & desert bar
fruit may include: jicama, mango, cucumber,
pineapple, watermelon

aguas frescas

● horchatta; ● agua de jamaica (hibiscus water)

optional desserts +\$5/pp

flan (mexican custard) churro bites, dulce de leche,
oaxacan chocolate crunch

\$60/ person min 80 ppl.

\$70 / person 50-75 ppl.

one service period of up to 3.5 hours

plate-ware not included

pricing does not include GST or 20% gratuity

~view full description of menu items on next pages~
menu

feel free to swap out any tacos, tostada flavours,
fillings or salads. add'l charges may apply

¡the full mexican experience.

feliz fiesta!

bocadillos uno

cocktail event menu

Mini Tostadas

crispy fried tortillas with a variety of toppings

white fish ceviche

citrus marinated fish, roasted corn, serrano

aubergine ceviche negro

eggplant "tuna", zesty chile marinade, cucumber, zucchini, jicama

camarones enamorados

"Prawns in Love" Mexican poached prawns in a creamy sweet & spicy

Sopes

hand formed masa cakes, with a variety of toppings

campechano

pork hock confit, chorizo taquero, chicharron & tamarind cascabel glaze

setas con epazote

oyster mushrooms, onions, epazote, red bell & poblano peppers; sikil p'ak

pollo adobo

braised adobo chicken; grilled pineapple, red onion in escabeche

Teleritas

house made mini mexican rolls
~choose two flavours~

birria

chili braised beef, pickled radish, epazote mayo

cochinita

achiote braised pork; pickled red onion

aubergine

grilled eggplant, cheddar cheese, braised sweet onions, zucchini, smoked chimichurri, macha mayo
8⁹⁹ / two pieces per person ~

Grazing Board

mexican style grazing board with a variety of seasonal delights including:

Mexican Fruits & Cheeses
Huarache Points (mexican flatbread)
Tostaditos & Talera Toasts
Carnitas Rillette
Nopales Jam
Poached Prawn Cocktail
Pickled Vegetables

Totopos y Salsa Fresca

house fried tortilla chips, house rajas (pickled veg), salsa verde, taquera salsa, fruit salsa & fresh cut pico de gallo

\$32/person 60+ ppl.
\$36/person 40-60 ppl

available from 2-4pm or after 7pm
one service period of up to 2.5 hours*

plate-ware not included

*pricing does not include GST or 20% gratuity

margarita bar

a great addition to this menu!
our margarita shakers will shake margaritas for your guests;
providing entertaining bar service

al lado

self serve sides

Ensaladas

fresh mexican inspired salads mixed with local okanagan produce

noche buena

roasted beets, radish, oranges, tangy agave vinaigrette, toasted almonds

jicama

Okanagan apple, jicama, citrus wedges & hibiscus; oregano citrus vinaigrette

papas con poblano

grilled poblano chiles, baby bc potatoes & sauteed bc mushrooms; cumin vinaigrette

sandia y pepino

watermelon, jicama, cucumber & mint; agave lime vinaigrette

fresa fresca

spinach & arugula, caramelized onion, strawberries, queso cubes, hibiscus chili vinaigrette

camote con frijoles

roasted sweet potato, ancho black beans, charred corn; citrus chili vinaigrette, queso fresco

~ 5 per person ~

Arroz y Frijoles

variety of mexican rice (arroz) and beans (frijoles)
to be enjoyed alongside your tacos
~ choice of two included in all menus~

frijoles con queso

house cooked refried pinto beans; queso fresco

frijoles charros

cowboy blackbeans cooked with dried chiles & epazote; onions & cilantro

arroz verde

green rice cooked in roasted poblano sauce, mexican herbs & spices

arroz rojo

traditional Mexican rice cooked in tomatoes; herbs & seasoning

Guarniciones Calientes

~ additional warm sides~

papas con chorizo

bc baby potatoes; sauteed onions; house chorizo

verduras de mercado mixto

mixed vegetables, nopales (cactus pads), grilled lime

coliflor rostizada

roasted lime & chipotle marinated cauliflower; cilantro

~ 5 per person ~

A La Carte

Would you like to build your own a la carte menu?
prices above can be added to our base taco bar menu (taquiza uno)

menu timing will dependant on the amount of courses you choose. (1.5-2.5 hours)

additional staffing requirements may be calculated in your quote based on the number of guests attending and size of your menu

estaciones food stations

salsa bar

~ included in all taquizas ~

- house made corn tortilla chips
- vegetales en escabeche (Mexican Pickled Vegetables)
 - fresh cut pico de gallo
- salsa fresca • salsa picante • salsa frutas

taco bar

~ live taco bar with taqueros (taco makers) ~

- our street tacos are served on gluten-free 4" soft corn tortillas
- tacos are plated and garnished for your guests to self-serve desired salsas & sides.
- our taqueros will happily accommodate any special dietary requirements of your guests
- guests are encouraged to ask questions about mexican food and culture
- choose your taco flavours from our wide selection of fillings on the next page

elotes bar

~you may never want to eat corn another way again~
your guests can walk up to our elotes bar to experience mexican street cobbled corn

bc fresh corn on the cob

- mexican spiced mayonnaise
 - chili powder, • salt • queso fresco • limes
 - ~ available when in season ~
- \$75 set up & taquero (team member) + \$5 person

fruit bar

coctel de frutas con aguas frescas

~a festive, fresh and refreshing addition to any taquiza~
your guests build their own fruit cup "estilo mexicano" with the help of our taqueros while they enjoy fresh house made fruit waters

- **fresh fruit** varieties include;
jicama, mango, cucumber, pineapple, watermelon
- condiments include;
Mexican spices, limes, chili powder & chamoy.

• **aguas frescas** choose two;

- horchata, • agua de jamaica (hibiscus water)
 - sandia (watermelon) lime with chia
 - piña y naranja (pineapple orange)
- \$85 set up, glasses & taquero (team member) + \$6/person

margarita bar

it is time to fiesta!

our margarita shakers will shake margaritas for your guests; providing entertaining bar service

package includes:

- three types of margaritas, rims and garnish station
 - liquor license • ice & glassware
 - margarita shakers up to 2 1/2 hours (same duration as your menu)
 - tabling to be provided by host.
- choose between a cash bar or host bar
- cocktails, beer & wine available on request

~\$275 set up & 2 margarita shakers~
+ drinks billed per each served at market price (\$8-\$12)

los tacos taco fillings

• all of our tacos are served on gluten free 4.5" soft corn tortillas warmed on a griddle by our tacos makers onsite in front of your guests

- all of our fillings are also gluten free & celiac safe
- all dairy is served as a garnish and can be omitted on request to accommodate dairy free and vegan diets
- if you have vegetarian or vegan guests, please inform us and we will divide the volume of vegetarian filling into two flavours so your guests can enjoy a variety. a fully vegan menu is available upon request

carne (beef)

tinga de res spicy shredded beef, chipotle peppers, sautéed onions; oregano crema

asada hand shredded beef; onions & cilantro

birria slow braised beef; onions & cilantro
+2 (sub) +5 (add)

*substitute a 2nd beef choice +2 on any menu

pollo (chicken)

tinga de pollo spicy chipotle hand-shredded chicken, sautéed onion; oregano crema, queso fresco

adobo chicken braised in adobo sauce;

epazote mayo, pineapple pico

mole verde savory hand shredded chicken in green mole sauce; toasted pumpkin seeds, oregano crema

cerdo (pork)

cochinita pibil Yucatán pulled pork shoulder braised in citrus, achiote; pickled red onions

carnitas tender & juicy pork shoulder confit; onions & cilantro

al pastor achiote, guajillo chili marinated pork; pineapple pico +2 (sub) +5 (add)

verduras (veggie/vegan)

rajas poblanas roasted poblano peppers, corn, onions; queso fresco, oregano crema

nopales flame roasted cactus; tomato, habanero peppers; avocado *spicy

hongos al pastor charred BC mushrooms, salsa al pastor; pineapple pico

papas dulces house vegan chorizo, sweet potatoes, onions, vegan chipotle cashew crema *nuts & soy

del mar (fish & seafood)

pescado veracruz baked basa, tomato, serrano chile pepper, onion; roasted corn & cilantro +2 (sub) +4 (add)

camarones prawns, chipotle, lime, mezzal prawns; salsa frutas +2 (sub) +5 (add)

las salsas house made salsas

pineapple jalapeno ~ spicy & sweet
watermelon guajillo ~ smokey & sweet
taquera ~ spicy & zesty
molcajete ~ smokey & sweet
pico de gallo - zesty & fresh
salsa verde - fresh & tangy

las margaritas

pica piña - pineapple, serrano, pilloncillo
jamaica - lavender hibiscus
mango - mango, lime, tajin
classico - lime, agave
passion fruit - passionfruit, lime, tajin

• **bocaditos** • passed items

• **Mini Tostadas** •

crispy fried tortillas with a variety of toppings
~ choose three flavours ~

tomatillo avocado

tomatillos, pineapple & avocado in a citrus marinade
manzana
okanagan apples, ancho chili, spinach; toasted almonds

white fish ceviche

citrus marinated fish, roasted corn, serrano

prawn coctel

mexican poached prawns, avocado, tomato

tuna agua chile

ahi tuna, green chile marinade, avocado

~ 8.75 / three pieces per person ~

• **Sopes** •

hand formed masa cakes, with a variety of toppings
~choose two flavours~

pollo & chorizo

hand shredded chicken, house chorizo, queso fresco

prensado

crispy fried pork in prensado sauce; cashew chipotle crema

chorizo veganas

house made vegan chorizo (soy), onions, cilantro,
cashew chipotle crema

~ 8.00 / two pieces per person ~

• **Teleritas** •

house made mini mexican rolls
~choose two flavours~

birria

chili braised beef, pickled radish, epazote mayo

cochinilla

achiote braised pork; pickled red onion

champiñones

bc mushrooms, poblanos & epazote; poblano crema
~ 9.25 / two pieces per person ~

• **Botanas** •

bite sized canapes
~choose two items~

bolitas

house chorizo & chicken meatballs; poblano crema

elotitos

mini corn with mayo, lime & mexican spices

camarones

grilled chili lime prawns; avocado crema

~ 8.50 / three pieces per person ~

• **Tazas Pequeñas** •

street corn or pozole in 4 oz sugarcane cups
~choose one~

pozole verde

vegan green pozole; mexican oregano, shredded lettuce

esquites

mexican street corn chowder;
epazote mayo, chili lime, queso fresco

~ 5.00 / one cup per person ~

• **al lado** • self serve sides

• **Ensaladas** •

fresh mexican inspired salads mixed with local
okanagan produce

noche buena

roasted beets, radish, oranges, tangy agave vinaigrette,
toasted almonds

jicama

Okanagan apple, jicama, citrus wedges & hibiscus;
oregano citrus vinaigrette

papas con poblano

grilled poblano chiles, baby bc potatoes & sauteed bc
mushrooms; cumin vinaigrette

sandia y pepino

watermelon, jicama, cucumber & mint;
agave lime vinaigrette

fresa fresca

spinach & arugula, caramelized onion, strawberries, queso
cubes, hibiscus chili vinaigrette

camote con frijoles

roasted sweet potato, ancho black beans,
charred corn; citrus chili vinaigrette, queso fresco

~ 5.50 per person ~

• **Arroz y Frijoles** •

variety of mexican rice (arroz) and beans (frijoles)
to be enjoyed alongside your tacos
~ choice of two included in all menus~

frijoles con queso

house cooked refried
pinto beans; queso fresco

frijoles charros

cowboy blackbeans cooked with dried chiles
& epazote; onions & cilantro

arroz verde

green rice cooked in roasted
poblano sauce, mexican herbs & spices

arroz rojo

traditional Mexican rice cooked
in tomatoes; herbs & seasoning

• **Guarniciones Calientes** •

~ additional warm sides~

papas con chorizo

bc baby potatoes; sauteed onions; house chorizo

verduras de mercado mixto

mixed vegetables, nopales (cactus pads), grilled lime

coliflor rostizada

roasted lime & chipotle marinated cauliflower; cilantro

~ 5.50 per person ~

• **A La Carte** •

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(taquiza uno)

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amount of courses you choose. (1.5-2.5 hours)

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your quote based on the number of guests
attending and size of your menu